

# TENIMENTI<sup>®</sup> C I V A

FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellavista*

## GRAPE VARIETY

ribolla gialla

## TYPE OF SOIL

marl and sandstone flysch of Eocene origin. Locally known as "Ponca"

## EXPOSITION

south / south west

## TRAINING SYSTEM

double arched cane

## PEST CONTROL

low environmental impact integrated pest management

## HARVEST

mid September, carefully harvested in the coolest hours of the day

## VINIFICATION

after a soft press, we start the fermentation in stainless steel vats and then the refermentation in autoclave at controlled temperature of 16°-18°

## TASTING NOTES

pale lemon green colour. Delicate on the nose, citrus notes, stone fruits, white melon and a touch of elderflower. Pleasant, fresh and savory sensation on the palate. Creamy and well balanced wine, with a good body and a delicate perlage

## FOOD PAIRINGS

dry and fruity, this wine is very versatile and so the perfect companion when you share different antipasti. A must try with fried vegetables and any fish carpaccio

## TEMPERATURE SERVICE

12° C

## ALCOHOL

12,5% abv



Ribolla Gialla  
Spumante  
Extra Brut  
Cuvée Biele Zôle